WESTERFIELD HOUSE

MENU COOKBOOK 1998

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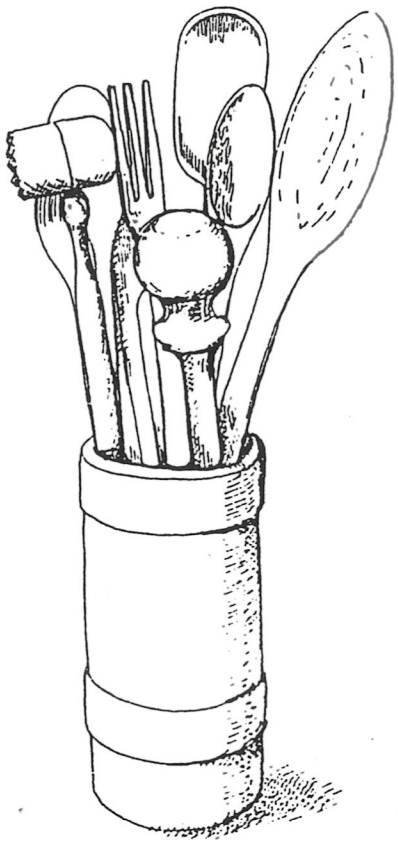

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INTRODUCTION / FOREWORD

Westerfield House Menu Cookbook 1998 represents the fifth in a series of cookbooks featuring menus with their recipes served at the acclaimed Westerfield House restaurant.

All of the recipes within have been tested and served at the restaurant from January 1998 to November/December 1998.

Each recipe is listed in the index with the corresponding page number. The only recipes not available are for the sorbets served as the fifth course. It is to cleanse the palate and is usually the same flavor throughout the year (Lemon or Raspberry). Sorbet can be purchased through the better grocery supermarkets in the area.

The Holiday Menu represents November and December 1998. This menu usually consists of the seven favorite courses (based on customer comments), often with a bonus recipe for the dessert.

We hope you enjoy this cookbook and try every recipe!

January Dinner Menu

Golden Wassail
Trio of Cheesy Parcels
Green Salad w/ Honey Mustard Dressing
Leek & Potato Soup
Sorbet
Sherried Veal Medallions
Crown Vegetables
Walnut Spice Layer Cake w/
Caramel Cream Cheese Frosting

Golden Wassail

1 quart unsweetened pineapple juice
1can (11.5 oz.) apricot nectar
1 quart apple cider
1 cup orange juice
2 cinnamon sticks, 2 inches each
1 teaspoon whole cloves
1/4 teaspoon salt
1/4 teaspoon ground cinnamon

Combine first 8 ingredients in a large pan; bring to a boil over medium high heat, stirring occasionally. Reduce heat and simmer for about 15 minutes.

Remove cinnamon sticks and cloves. Serve immediately in punch cups, garnished with cinnamon sticks.

Makes 8 cups.

Trio of Cheesy Parcels continued:

Arrange the parcels into three groups according to the filling, on a baking sheet (not buttered). Bake for 12 minutes or until golden and crispy.

Meanwhile, combine the cranberry sauce and port in a small saucepan. Bring to a boil, stirring, over medium high heat. Pour the sauce onto four plates. Arrange 3 parcels on each plate with each type of filling. Serve immediately.

Makes 12 parcels; serves 4.

Honey Mustard Dressing

1/4 cup white wine vinegar
3/4 cup olive oil
3 tablespoons honey mustard
5 teaspoons honey
1 garlic clove, minced
2 tablespoons chopped onion
2 tablespoons mayonnaise

Combine all ingredients except oil in blender. Slowly add oil in steady stream with machine running. Blend until well mixed. Store dressing in jar with tight-fitting lid and refrigerate several hours or overnight. Serve over fresh salad greens.

Makes 1 1/2 cups.

Trio of Cheesy Parcels

4 ounces Brie cheese
4 ounces Roquefort cheese
4 ounces Boursin cheese
4 sheets phyllo pastry (thawed if frozen)
1/2 stick butter, melted
2/3 cup canned whole cranberry sauce
2 tablespoons port wine

Preheat oven to 425 degrees F. Divide each type of cheese into four equal pieces. Shape the Brie into balls with the rind toward the outside of the ball. Cut the Roquefort into 4 large cubes. Roll the Boursin into balls. Freeze the cheeses for 10 minutes while preparing pastry.

Keep the phyllo covered with a damp towel until ready to use. Brush one sheet of pastry with some of the melted butter. Top with a second sheet of pastry. Cut the pastry in half lengthwise, then each long strip into 3 equal pieces, making 6 squares total. Cover with a damp towel. Repeat with the remaining two sheets of pastry.

Working with 2 squares at a time, brush the pastry with butter. Keep the remaining squares covered. Center 1 ball of cheese on each square. Fold the pastry corners into the center and lightly twist together to seal. Pinch together the edges to seal. Brush with some of the melted butter. Repeat with remaining pastry and cheese.

(continued)

Leek & Potato Soup

3 tablespoons butter
3 large leeks, white and pale green parts only
2 large russet potatoes, peeled and diced
6 cups chicken stock
2 tablespoons chopped fresh chives

Halve the leeks lengthwise and wash under cold running water. Slice thin; you should have about 4 1/2 cups.

Melt the butter in a heavy saucepan. Add the sliced leeks, stirring to coat with the butter. Cover and cook until leeks are tender, stirring often, for about 10 minutes. Add potatoes; cover and cook until potatoes begin to soften, stirring often, for 10 minutes. Add the chicken stock and bring to a boil. Reduce heat, cover and simmer until vegetables are very tender, about 25 to 30 minutes.

Puree soup in batches in a food processor or blender. Return to pan and season with salt and pepper. Thin with more stock if desired. Bring back to a simmer, then ladle into bowls and garnish with a sprinkle of chives.

Serves 8.

Sherried Veal Medallions

1 pound veal scallops, trimmed
1/4 cup all purpose flour
1 1/2 teaspoons dried thyme
2 1/2 teaspoons olive oil

2/3 cup chicken broth
1/3 cup dry sherry
1 tablespoon fresh lemon juice
1 garlic clove, minced

Pound veal to 1/8-inch thickness. Cut veal into 16 equal pieces. Sprinkle with salt and pepper. Mix flour with 1 teaspoon of thyme in a shallow dish. Coat the veal with this mixture, shaking off excess. Heat 2 teaspoons of the oil in a large skillet over high heat. Add veal and sauté until just beginning to brown, about 1 minute per side. Place on a plate and keep warm.

Heat remaining oil in the same skillet over high heat. Add broth, sherry, lemon juice and garlic; bring to a boil, scraping up browned bits. Add the veal, turning to coat. Add remaining thyme and simmer until sauce thickens slightly, about 3 to 5 minutes. Season with salt and pepper. Transfer veal to plates and top with sauce; serve hot.

Serves 4 to 6.

Walnut-Spice Layer Cake

For the caramel:

1 1/2 cups sugar
1/2 cup water
1 cup whipping cream

For the syrup:

1/2 cup water
1/3 cup sugar
1/4 cup dark rum

For the cake:

3/4 cup sifted all purpose flour
3 tablespoons cornstarch
4 tsp. pumpkin pie spice
1 cup walnuts
5 large eggs, room temp.
2/3 cup sugar
3 1/2 tablespoons butter, melted

For the frosting:

15 ounces cream cheese, room temperature
6 tablespoons butter, room temperature
1 cup finely chopped walnuts
20 to 30 walnut halves

For the caramel: Stir sugar and water in heavy large saucepan over medium-low heat until sugar dissolves. Increase heat and boil without stirring until deep amber color, brushing down sides of pan with wet pastry brush and swirling pan occasionally, 8 to 10 minutes. Remove from heat and add cream. Stir until caramel is smooth. Return to medium heat. Stir until caramel returns to boil and color deepens slightly, for 1 minute. Pour into bowl and chill until cold.

(continued)

Crown Vegetables

20 ounces frozen mixed vegetables
1/2 teaspoon salt
1/4 teaspoon garlic salt
2 tablespoons butter

1/2 stick butter
1/3 cup all purpose flour
2 cups milk
1/4 cup grated Parmesan cheese
1/2 teaspoon salt
1/8 teaspoon garlic salt
2 tablespoons dry vermouth
3 tablespoons butter, melted
2 cups herb stuffing mix

Cook vegetables until crisp tender. Drain well; stir in salt, garlic salt, and butter. Set aside.

In double boiler, melt 1/2 stick butter. Add the flour to make a roux. Add milk slowly, whisking constantly. Blend well and cook until thickened, whisking often. Add Parmesan, remaining salt and garlic salt, and vermouth. Combine 3 tablespoons melted butter with the stuffing mix. Toss gently.

Preheat oven to 350 degrees F. Place vegetables in a buttered 2-quart casserole dish. Pour the cream sauce over the vegetables, then top with the stuffing mixture. Bake, uncovered for 25 minutes, or until bubbly.

Serves 6.

Walnut-Spice Layer Cake continued:

For the syrup: Stir water and sugar in small saucepan over medium low heat until sugar dissolves and syrup comes to boil. Remove from heat and add rum.

For the cake: Preheat oven to 350 degrees F. Butter and flour a 9-inch cake pan with 2-inch high sides. Line bottom with parchment paper. Sift first 3 ingredients into bowl. Finely grind walnuts and 2 tablespoons of the dry ingredients in food processor.

Combine eggs and sugar in top of double boiler over gently simmering water. Whisk until mixture resembles softly whipped cream, 4 to 5 minutes. Remove from over water. Using an electric mixer, beat mixture until cool and heavy ribbon forms when beaters are lifted. Sift flour mixture over egg mixture in 3 additions, folding in each addition before adding the next. Sprinkle walnut mixture and melted butter in and fold. (Do not overfold or batter will deflate.) Transfer batter to prepared cake pan. Bake until tester inserted into center comes out clean, about 25 minutes. Cool in pan for 5 minutes. Run knife along edge of pan and turn cake out onto rack; cool completely.

For the frosting: Using electric mixer, beat cream cheese and butter in large bowl until blended. Beat in 1 1/3 cups cold caramel sauce in 4 additions.

(continued)

Walnut-Spice Layer Cake continued:

To serve, cut the cake in half. Place bottom half, cut side up, on plate. Drizzle with 5 tablespoons of the syrup. Spread 1 1/2 cups frosting over this. Place top half of cake, cut side down, on top. Drizzle with 5 more tablespoons syrup. Spread remaining frosting over top and sides of cake. Drizzle 3 tablespoons caramel sauce on top. Using tip of a knife, swirl decoratively. Press chopped walnuts onto side of cake and arrange nut halves around the top edge. (Can be made 1 day ahead. Cover and chill.)

Serves 10 to 12.

February Dinner Menu

Spirited Apple Cider
Party Mix
Green Salad w/ Buttermilk Dressing
Cream of Cauliflower Soup
Sorbet
Poulet Maison
Orange-Ginger Carrots in Zucchini Boats
Mushroom Rolls
Chocolate Decadence w/ Creme Anglaise

Spirited Apple Cider

12 whole cloves
6 whole allspice
2 cinnamon sticks, broken (2 inches each)
1 tablespoon grated orange rind
8 cups apple cider
1 cup fresh orange juice
1 cup cranberry juice cocktail
1 cup pineapple juice
1/2 cup dark rum
1/2 cup apple brandy

Place first 4 ingredients in a cheesecloth bag; combine spice bag and cider in a large pot. Bring to a boil; reduce heat to medium and cook 15 minutes. Discard bag and stir in remaining ingredients. Simmer until heated through. **Makes 2 quarts.**

Party Mix

2 sticks butter, melted
1 tablespoon Worcestershire sauce
1 teaspoon curry powder
1/2 teaspoon garlic powder
1/8 teaspoon hot pepper sauce
6 cups corn chips
4 cups cheese crackers
3 cups mixed nuts
6 cups popped popcorn
1 1/2 cup walnut pieces

Preheat oven to 250 degrees F.

Combine first 5 ingredients in a bowl, tossing well. Combine chips, crackers, mixed nuts, and popcorn in a large roasting pan or on baking sheet. Top with the butter mixture, stirring to coat. Bake for 1 hour, stirring every 15 minutes. Spread onto paper towels to cool.

Yields 16 cups.

Buttermilk Dressing

1 tablespoon fresh lime juice
1 tablespoon balsamic vinegar
1/2 teaspoon Dijon mustard
1/3 cup low fat buttermilk
1 tablespoon olive oil

(continued)

Poulet Maison continued:

Preheat oven to 350 degrees F. Roll up each chicken breast half. In a roasting pan, arrange onion slices, then set chicken rolls on top. Brush generously with melted butter. Bake for 30 minutes.

Bring the stock to a boil and add enough to the roasting pan to cover the chicken halfway. Bake for another 45 minutes, basting frequently.

Meanwhile, prepare the ***Cumberland Sauce***:

Grated peel of 1 lemon	2 tablespoons port wine
Grated peel of 1 orange	2 teaspoons Dijon mustard
1 cup lemon juice	1/4 teaspoon ground ginger
1 cup orange juice	Dash of cayenne pepper
1 cup red currant jelly	

Dash of red food coloring

Place lemon peel and orange peel in small saucepan; cover with cold water and place over high heat. Bring to a boil. Drain and repeat twice. Set aside.

Combine juices, jelly, wine, mustard, ginger, and cayenne in another saucepan and heat through. Add a dash of red food coloring and stir well. Stir in reserved peel and keep warm.

Remove chicken from oven and arrange on serving platter. Spoon sauce over them and pass any remaining sauce if desired.

Serves 8.

Buttermilk Dressing continued:

8 ounces mixed baby greens
3 tablespoons chopped fresh parsley

Combine lime juice, vinegar and mustard in food processor. With machine running, add buttermilk, then oil. Season with salt and pepper. Can be prepared several hours ahead, covered and chilled.

Combine greens and parsley in a salad bowl. Toss with enough dressing to coat and serve.

Serves 6.

Cream of Cauliflower Soup

1 large onion
2 shallots
1 garlic clove
1 tablespoon olive oil
32 ounces chicken broth
1 large cauliflower, cut into flowerets
1 1/2 cups whipping cream
1 teaspoon salt
1/8 teaspoon ground white pepper

Coarsely chop onion, shallots, and garlic. Cook in oil over medium high heat in a large saucepan, stirring often. Stir in broth and bring to a boil. Add cauliflower and cook 15 minutes until tender, stirring occasionally.

(continued)

Orange-Ginger Carrots in Zucchini Boats

3 medium zucchini
24 baby carrots
1 1/4 cups orange juice
1 tablespoon minced fresh ginger
1/2 stick butter
1/2 teaspoon sugar
Salt and freshly ground pepper

Bring medium pan of water to a boil. Cook zucchini until just barely tender, 3 or 4 minutes. Remove from water; cut in half lengthwise to remove seeds. Drain on paper towels, cut side down.

Combine carrots, orange juice and ginger in medium saucepan over medium low heat until tender, about 15 minutes. Drain, reserving cooking liquid. Puree carrots with butter, sugar, salt, and pepper, and 1 tablespoon of the reserved cooking liquid. Pipe into zucchini boats and warm in a 350-degree oven for 15 minutes before serving.

Serves 6.

Mushroom Rolls

3/4 pound mushrooms, quartered
1/4 pound shallots, minced
5 tablespoons butter
1/4 cup Worcestershire sauce
1/4 cup grated cheddar cheese
14 very thin slices firm white sandwich bread

(continued)

Cream of Cauliflower Soup continued:

Puree soup in batches in food processor until smooth. Return to pan and add whipping cream, salt and white pepper. Cook over low heat until heated through, stirring often. Ladle into bowls and serve hot, garnished with a grinding of black pepper.

Makes 8 cups.

Poulet Maison

8 boneless, skinless chicken breast halves, 8 oz. each
Flour
Salt and freshly ground black pepper
2 eggs, slightly beaten
2 teaspoons Triple Sec liqueur
1 cup dry bread crumbs
1/2 teaspoon garlic powder
4 teaspoons paprika
6 tablespoons Parmesan cheese
1 tablespoon minced fresh parsley
2 onions, sliced
1 stick butter, melted
4 to 6 cups chicken stock

Combine flour, salt and pepper. Dredge chicken with the flour mixture. Combine eggs with the liqueur in another bowl. In a pie plate, combine crumbs, garlic powder, paprika, Parmesan and parsley. Dip each chicken breast first into the egg mixture, then into the crumb mixture.

(continued)

Mushroom Rolls continued:

In a food processor, mince mushrooms. In a nonstick skillet, sauté the shallots in 2 tablespoons butter over medium heat, stirring, until golden. Add mushrooms with salt to taste and cook until dark brown and very dry, about 15 minutes. Add Worcestershire and simmer, stirring occasionally, until sauce is evaporated and mixture is very dry, about 5 minutes. Remove skillet from heat and stir in cheddar. (Can be made 3 days ahead and chilled, covered.)

Discard crusts from bread. Flatten each slice of bread with rolling pin. Mound a level tablespoon mushroom filling on bread and roll up jelly roll fashion. Melt remaining butter and generously butter each roll. Place seam side down in a shallow baking dish, in single layer, just barely touching. Chill, covered, at least 1 hour and up to 1 day.

Preheat oven to 425 degrees F. Bake in upper third of oven for 15 minutes or until golden.

Makes 28 mushroom rolls.

Chocolate Decadence w/ Creme Anglaise continued:

Combine milk and 1 cup cream in saucepan and bring just to a boil. Meanwhile, combine egg yolks and 1/2 cup sugar and beat thoroughly until light yellow and thickened. Gradually pour the milk and cream into the yolk mixture, whisking constantly. Pour into the top of a double boiler. Place over simmering water and cook, stirring constantly, for 8 to 10 minutes. Pour immediately into a medium bowl; set bowl in cold water and when cool, stir in Triple Sec. Place sheet of plastic wrap directly on surface and refrigerate several hours.

About one hour before serving, whip 2 cups of cream with powdered sugar and vanilla until stiff. Invert cake onto serving plate. (Spinning pan briefly over high heat will loosen cake from pan.) Spread the whipped cream over the cake like icing. Refrigerate until ready to serve.

To serve, put some creme anglaise on plate, place a wedge of cake on top, then drizzle with the raspberry puree.

Serves 10.

Chocolate Decadence w/ Creme Anglaise

1 pound dark sweet chocolate
10 tablespoons butter
4 eggs
1 tablespoon sugar
1 tablespoon all purpose flour
1 cup milk
1 cup whipping cream
5 egg yolks
1/2 cup sugar
1 tablespoon Triple Sec

2 cups whipping cream
1 tablespoon powdered sugar
1 teaspoon vanilla extract
8 oz. fresh or frozen raspberries, pureed and strained

Cut a circle of parchment paper to fit an 8-inch round cake pan. Combine chocolate and butter in top of double boiler. Set over gently simmer water and stir until melted and smooth. Remove from heat. Transfer chocolate to bowl and set aside. Wipe out top of double boiler.

Preheat oven to 425 degrees F. Combine eggs and 1 tablespoon sugar in top of double boiler. Set over gently simmering water and whisk constantly until sugar is dissolved and mixture darkens and is barely warm to touch. Remove from heat. Beat with electric mixer on high speed until eggs have tripled in volume and consistency of lightly whipped cream, about 10 minutes. Gently fold in flour. Carefully stir 1/3 of egg mixture into chocolate, then fold chocolate into remaining eggs until thoroughly combined. Turn into prepared pan. Bake until cake is soft in center but crusty on top, about 15 minutes. Let cool completely in pan, then freeze overnight.

(continued)

Mushroom Rolls continued:

In a food processor, mince mushrooms. In a nonstick skillet, sauté the shallots in 2 tablespoons butter over medium heat, stirring, until golden. Add mushrooms with salt to taste and cook until dark brown and very dry, about 15 minutes. Add Worcestershire and simmer, stirring occasionally, until sauce is evaporated and mixture is very dry, about 5 minutes. Remove skillet from heat and stir in cheddar. (Can be made 3 days ahead and chilled, covered.)

Discard crusts from bread. Flatten each slice of bread with rolling pin. Mound a level tablespoon mushroom filling on bread and roll up jelly roll fashion. Melt remaining butter and generously butter each roll. Place seam side down in a shallow baking dish, in single layer, just barely touching. Chill, covered, at least 1 hour and up to 1 day.

Preheat oven to 425 degrees F. Bake in upper third of oven for 15 minutes or until golden.

Makes 28 mushroom rolls.

Chocolate Decadence w/ Creme Anglaise continued:

Combine milk and 1 cup cream in saucepan and bring just to a boil. Meanwhile, combine egg yolks and 1/2 cup sugar and beat thoroughly until light yellow and thickened. Gradually pour the milk and cream into the yolk mixture, whisking constantly. Pour into the top of a double boiler. Place over simmering water and cook, stirring constantly, for 8 to 10 minutes. Pour immediately into a medium bowl; set bowl in cold water and when cool, stir in Triple Sec. Place sheet of plastic wrap directly on surface and refrigerate several hours.

About one hour before serving, whip 2 cups of cream with powdered sugar and vanilla until stiff. Invert cake onto serving plate. (Spinning pan briefly over high heat will loosen cake from pan.) Spread the whipped cream over the cake like icing. Refrigerate until ready to serve.

To serve, put some creme anglaise on plate, place a wedge of cake on top, then drizzle with the raspberry puree.

Serves 10.

March Dinner Menu

Champagne & Passion Fruit Cocktail
Barbecued Shrimp
Roman Salad
Curried Carrot Soup
Sorbet
Pork Chops w/ Apples & Sage
Sweet Potatoes & Bananas
Marbled Pumpkin Cheesecake

Champagne & Passion Fruit Cocktail

16 ounces chilled passion fruit blend nectar
1 teaspoon Angostura bitters
16 ounces chilled champagne
4 fresh strawberries

Divide nectar and bitters between champagne flutes. Add champagne. Drop a cleaned berry in each and serve.

Makes 4 drinks.

Roman Salad

2 garlic cloves
1 teaspoon Worcestershire sauce
1 teaspoon salt
1/2 teaspoon black pepper
1/2 cup Parmesan cheese
1 egg
6 tablespoons lemon juice
1/2 cup bleu cheese
4 anchovies
3/4 cup olive oil

10 to 12 slices bacon, diced and cooked crisp
3 medium heads romaine lettuce, washed and torn

Combine first 9 ingredients in food processor or blender. Blend until smooth. With machine running, gradually add oil in steady stream. Store in jar with tight fitting lid and refrigerate until cold.

When ready to serve, toss lettuce and bacon with enough dressing to coat.

Serves 8 to 10.

Barbecued Shrimp

1 1/2 pounds jumbo shrimp, cooked, peeled and deveined

3 tablespoons butter
1 1/2 tablespoons olive oil
4 1/2 tablespoons chili sauce
1 1/2 tablespoons lemon juice
1 tablespoon Worcestershire sauce
2 garlic cloves, minced
1 teaspoon minced fresh parsley
3/4 teaspoon liquid smoke
1/2 teaspoon dried oregano
1/2 teaspoon paprika
1/2 teaspoon dried thyme
1/4 teaspoon hot pepper sauce
Salt and cayenne pepper to taste

Combine all ingredients except shrimp in a large saucepan or skillet. Simmer, stirring frequently, about 10 minutes. Add shrimp and toss to heat through. Serve immediately.

Serves 4 to 6.

Curried Carrot Soup

4 garlic cloves
4 tablespoons butter
1 pound carrots, chopped
3 celery stalks, chopped
1 onion, chopped
1 medium potato, peeled and chopped
3 tablespoons all purpose flour
2 tablespoons packed light brown sugar
1 cup milk
1 tablespoon chopped fresh or 1 teaspoon dried rosemary
1/2 teaspoon curry powder
Salt and freshly ground black pepper to taste
2 cups chicken stock
2 cups half and half
Dash of turmeric
2 tablespoons dry white wine
Chopped chives (garnish)

Preheat oven to 325 degrees F. Place garlic cloves on small ovenproof plate and roast for 20 to 30 minutes. Cool and peel them.

In a large saucepan, melt butter and sauté the carrots, celery, onion, and potato over medium heat until tender, about 20 minutes. Reduce heat to low. Sprinkle the vegetables with flour and brown sugar, tossing to coat. Stir in milk until blended. Add garlic, rosemary, and curry powder. Season with salt and pepper; mix well. Cook soup over low heat, stirring often, for 15 minutes. Do not boil.

Puree the soup until smooth. Return to heat and add the half and half. Stir in the turmeric and cook over medium low heat, stirring often, until heated through, about 15 minutes. Stir the wine into the soup. Ladle into bowls and garnish with chives.

Serves 6 to 8.

Pork Chops w/ Apples & Sage

3 tablespoons olive oil
6 thick pork chops, cut 1 1/2 to 2 inches thick
1/2 teaspoon salt
Dash of black pepper
1/2 teaspoon dried ground or rubbed sage
2 apples, peeled and sliced
2 tablespoons lemon juice
1 small onion, finely chopped
1/4 cup dark molasses
3 tablespoons flour
3 cups water
1 tablespoon balsamic vinegar

Heat oil in large skillet. Season chops with salt, pepper, and sage. Brown chops in hot oil, then place in a large, flat baking dish. Reserve oil. Scatter apple slices over the chops. Sprinkle apples with the lemon juice. Scatter chopped onions over apples. Drizzle molasses over apples. Set aside.

Preheat oven to 350 degrees F. Reheat the oil in the skillet. Add flour and whisk, cooking until flour browns slightly. Add water and stir until thickened. Stir in vinegar and pour over chops. Cover with foil and bake for 1 hour. Remove foil and finish baking for 5 minutes or more, until done.

Serves 6.

Marbled Pumpkin Cheesecake continued:

To make the crust, butter a 10-inch springform pan. Mix together the crumbs, sugar, and butter. Press the mixture evenly on the bottom of the pan. Sprinkle the crust with the chocolate morsels. Preheat the oven to 325 degrees F.

Cheesecake:

1 cup semisweet chocolate morsels
24 oz. cream cheese, softened
1 cup granulated sugar
1/4 cup packed light brown sugar
1 can (16 oz.) pumpkin puree
4 large eggs
1/2 cup evaporated milk
1/4 cup cornstarch
3/4 teaspoon cinnamon
3/4 teaspoon nutmeg

Melt the chocolate morsels in a heavy saucepan over low heat, stirring constantly, until smooth. With an electric mixer, beat together the cream cheese and sugars at medium speed until smooth. Beat in the pumpkin, eggs, and evaporated milk until well blended. Sift in the cornstarch, cinnamon, and nutmeg. Beat until just mixed. Stir one cup of this mixture into the melted chocolate. Pour the remaining pumpkin filling into the crust. Spoon the chocolate mixture on top of filling in small mounds. Swirl the chocolate into the filling with a knife. Place the springform pan on a baking sheet. Bake for 1 hour or until the edge of the filling is set. The center will "jiggle". Turn off the heat and let the cheesecake stand for 30 minutes, leaving door of oven closed. Remove to rack and let cool to room temperature, at least 3 hours. Cover and refrigerate for several hours before serving.

Serves 12 to 18.

Sweet Potatoes & Bananas

6 sweet potatoes
6 medium bananas
2 tablespoons butter
Salt and freshly ground black pepper to taste
2/3 cup packed brown sugar
1 1/2 tablespoons lemon juice
1/2 cup orange juice

Boil the potatoes until tender; cool. Preheat the oven to 350 degrees F. Peel and slice the potatoes and bananas, then layer them in a 2-quart buttered baking dish, ending with a layer of potatoes on top. Dot with butter and sprinkle with salt and pepper. Sprinkle with brown sugar and drizzle with lemon juice. Slowly add the orange juice. Bake for 20 to 30 minutes until bubbly.

Serves 6 to 8.

Marbled Pumpkin Cheesecake

Graham Cracker Crust:

1 1/2 cups graham cracker crumbs
2 tablespoons sugar
1/2 stick butter, melted
1 cup semisweet chocolate morsels

(continued)

April Dinner Menu

White Wine & Peach Sangria
Creole Shrimp Fettucine
Tossed Salad
Three Onion Soup
Sorbet
"Mixed Grill" - Lamb & Pork Tenderloin
w/ Red Potatoes & Apples
Frangipane Lemon Tart

White Wine & Peach Sangria

1 bottle (750 ml) dry white wine
3/4 cup peach brandy
6 tablespoons frozen lemonade concentrate, thawed
1/4 cup sugar
8 ounces frozen unsweetened sliced peaches
3/4 cup seedless green grapes, halved
3/4 cup seedless red grapes, halved

Stir first 4 ingredients in large pitcher until sugar dissolves. Add frozen peaches and all grapes. Refrigerate until well chilled, at least 2 hours. Serve sangria over ice.

Makes 6 cups.

Tossed Salad

1/4 cup onion, chopped
1/4 cup olive oil
2 tablespoons rice wine vinegar
2 tablespoons water
1 tablespoon chopped
1 tablespoon chopped fresh ginger
1 tablespoon chopped celery
1 tablespoon soy sauce
1 1/2 teaspoons tomato paste
1 1/2 teaspoons sugar
Dash of salt and pepper
1 teaspoon lemon juice
8 cups fresh torn lettuce

Combine ingredients except lettuce in a food processor or blender. Mix until well blended. Store in jar with tight-fitting lid and chill in refrigerator. Just before serving, toss lettuce with enough of the dressing to coat.

Serves 6.

Three Onion Soup

1 large yellow onion
1 medium purple onion
4 shallots
1/2 stick butter
1 tablespoon olive oil
4 to 5 cups chicken broth
1/2 teaspoon ground cumin
1 teaspoon dried oregano
1/2 teaspoon dried thyme
3 tablespoons Madeira wine
8 ounces plain yogurt

(continued)

Creole Shrimp Fettucine

1 1/2 pounds fettucine
1 stick butter
1 garlic clove, minced
1 cup milk
2 cups heavy cream
1 pound provel cheese
1 tablespoon Creole seasoning
2 pounds medium shrimp, cooked, peeled and deveined

Using a large pot, bring salted water to a boil and cook pasta until al dente.

Meanwhile, melt butter in a large saucepan. Add garlic and sauté for 1 minute. Add milk and cream. Cook over medium heat, stirring constantly, until hot; do not boil. Add cheese and stir until melted. Sprinkle with the Creole seasoning. Taste and correct seasonings if desired. Stir in shrimp. Serve warm over fettucine.

Serves 8 to 10.

Three Onion Soup continued:

Chop onions and shallots coarsely. Heat butter and oil over low heat in large saucepan. Add onions, shallots, broth and seasonings. Bring to a boil; reduce heat and simmer for 20 minutes, stirring often. Stir in wine and simmer another 20 minutes, stirring often. Cool slightly.

Puree until smooth and return soup to pan. Cook until just heated through, then slowly whisk in yogurt.

Serves 6.

Lamb w/ Chevre Pesto & Basil Hollandaise

1/2 pound Chevre cheese (without ash coating)
1/2 cup pine nuts
1/2 cup minced fresh parsley
3 medium garlic cloves
1/2 cup olive oil
1/4 cup lemon juice
1 cup fresh bread crumbs
6 lamb chops

4 egg yolks
Juice of 1 lemon
3 sticks butter, cut into pieces
4 tablespoons chopped fresh basil leaves

(continued)

Lamb w/ Chevre Pesto & Basil Hollandaise continued:

Blend cheese, nuts, parsley and garlic in food processor. With machine running, add oil and lemon juice through feed tube and mix until thick. Spread pesto over lamb chops. Press bread crumbs into pesto to coat the chops completely.

Preheat oven to 400 degrees F. Place chops in a roasting pan and bake for 25 to 30 minutes, or until meat thermometer inserted in thickest part of meat registers 130 degrees F for rare. Let stand for 10 minutes.

Meanwhile, prepare the hollandaise. Mix the egg yolks and lemon juice in the top of a double boiler. Over boiling water, whisk in the butter a few pieces at a time. Continue cooking until thick and smooth. Stir in basil or top chops with hollandaise, then sprinkle basil on top.

Serves 6.

Frangipane Lemon Tart

Pastry:

1 1/2 cups all purpose flour
3 tablespoons sugar
2 teaspoons grated lemon zest
1/2 teaspoon salt
1 stick butter, cut into 8 pieces
1 egg, lightly beaten

To make the pastry, blend the first five ingredients in the bowl of food processor until mixture is the consistency of coarse meal. Pour into a bowl. With a fork, blend in the egg until the dough is moistened and starts to hold together. On a floured surface, knead the dough lightly with your fingertips until it forms a ball. Add a sprinkling of ice water if necessary to form the ball. Wrap the dough and refrigerate for at least 1 hour.

Roll out the chilled dough between sheets of waxed paper. Carefully peel the paper away and fit the pastry into a 9-inch tart pan. Trim the dough even with the edge of the pan and refrigerate until ready to bake.

Filling:

1 stick butter, softened
8 ounces almond paste
2 eggs, beaten
1 teaspoon grated lemon zest
1/2 teaspoon almond extract
1 tablespoon all purpose flour

(continued)

Pork Tenderloin w/ Potatoes & Apples

4 pork tenderloins, 1/2-pounds each
Salt and freshly ground pepper to taste
2 tablespoons olive oil
1 teaspoon dried rosemary
1 onion, halved
8 red potatoes
2 baking apples, unpeeled and quartered
1/4 cup chicken broth
Minced fresh parsley for garnish

Preheat oven to 375 degrees F. Sprinkle pork with salt and pepper. Add oil to a roasting pan large enough to hold the tenderloins in single layer. Brown meat on all sides. Sprinkle with rosemary. Add onion and potatoes. Bake for 40 to 45 minutes. Add apples and bake an additional 10 minutes.

Remove meat, vegetables, and apples to a warm platter. Add broth to the pan, stir and boil for 5 minutes. Meanwhile, slice pork into portions. Pour over sliced meat, vegetables and apples. Sprinkle with parsley and serve.

Serves 4.

Frangipane Lemon Tart continued:

To make the filling, cream the butter in the food processor. Add the softened almond paste in small pieces alternately with the 2 beaten eggs. Process until smooth, scraping the sides of the bowl often. Add the lemon zest, almond extract, and flour. Process until blended.

Preheat oven to 350 degrees F. Spread the filling evenly in the bottom of the pastry shell. Bake the tart on a baking sheet for 45 to 50 minutes, or until the filling is set and golden. Cool on a rack.

Serves 8.

May Dinner Menu

Jack Rose Cocktail
Camembert w/ Wine & Pistachios
Strawberry Spinach Salad
Cream of Asparagus Soup
Sorbet
Shrimp & Chicken in Savory Sauce over Rice
Midori Lime Mousse

Jack Rose Cocktail

1/2 cup apple schnapps
1/4 cup sweet and sour mix
2 tablespoons fresh lime juice
1 cup cold water
1 teaspoon sugar
1 teaspoon grenadine syrup

Combine ingredients in shaker or blender until mixed. Strain into 2 chilled Martini glasses. Garnish with lime slices.

Makes 2 drinks.

Strawberry Spinach Salad

1 pound fresh spinach leaves
1 large head bibb lettuce
1 pint good quality fresh strawberries
1/2 to 1 cup pecan halves, toasted
1 to 2 tablespoons fresh chives, chopped

1/3 cup raspberry vinegar
1/4 teaspoon salt
1/2 cup sugar
1 tablespoon poppy seeds
1 tablespoon minced onion
1 cup oil

Wash and dry the spinach leaves. Remove the ribs from the middle of each leaf, then tear into bite size pieces. Wash and dry the bibb lettuce and tear into bite size pieces. Wash and dry the strawberries, then quarter. Toss the spinach, lettuce, strawberries, pecans, and chives in a large salad bowl. Cover and refrigerate while making the dressing.

Blend the vinegar, salt, sugar, poppy seeds, and onion until combined. Slowly add the oil and blend until mixed and thickened. Pour dressing over chilled lettuce and toss. Serve immediately.

Serves 8.

Camembert w/ Wine & Pistachios

4 1/2 ounces Camembert cheese, chilled
Dry white wine
1 stick butter, softened
1 tablespoon brandy
1/8 teaspoon salt
1/8 teaspoon cayenne pepper
1/4 cup chopped pistachios

Cut the rind from the Camembert. Quarter the cheese and place it in a glass bowl. Add enough wine to cover the cheese, then cover the bowl and marinate at room temperature for 12 hours or overnight.

Transfer the cheese to paper towels. Pat dry the tops and sides of the cheese, reserving the marinade. In a medium bowl, mash the cheese with the softened butter, adding 2 teaspoons of the marinade to moisten the mixture. Stir until well blended. Season with brandy, salt, and cayenne. Line a small bowl with foil or plastic wrap. Spoon half the cheese mixture into the bowl, and top with half of the nuts. Add the rest of the cheese and use a spatula to spread cheese into an even layer. Cover and chill until firm, about 4 hours.

Finely chop the remaining nuts and spread them on a plate. Unwrap the cheese and roll the edges in the nuts. Allow the cheese to soften for about 1 hour, then serve with crackers or toasts.

Makes 1 cup.

Cream of Asparagus Soup

1 1/2 pounds fresh asparagus
3 tablespoons butter
1 medium onion, thinly sliced
2 shallots, thinly sliced
1/4 cup vermouth
4 cups chicken stock
1/2 teaspoon salt
1/4 teaspoon white pepper
1/4 teaspoon ground nutmeg
1 cup heavy cream
1/3 cup all purpose flour

Remove and discard the tough stems of the asparagus. Reserve 6 tips for garnish. Peel the asparagus slightly. Cut into 1-inch pieces. Melt the butter in a heavy pan over medium heat. Cook the onion, stirring often, for 5 minutes. Add the shallots and cover with the vermouth. Cook until onions are translucent, another 5 minutes. Add the stock and bring to a boil. Add the asparagus and cover, cooking the soup for 7 to 10 minutes, or until the asparagus is very tender. Season with salt and pepper. Allow to cool slightly. Puree until smooth and return soup to pan.

In a medium bowl, gradually whisk the flour into the heavy cream until thick. Slowly whisk this into the soup and cook over medium high heat until thickened and boiling.

Blanch the reserved tips in boiling salted water for about 5 minutes and strain. Ladle hot soup into bowls and garnish each with a tip.
Serves 6.

Shrimp & Chicken in Savory Sauce

1 tablespoon oil
1/2 cup chopped onion
1/3 cup chopped celery
1/3 cup chopped carrots
4 teaspoons minced shallots
1/2 teaspoon minced garlic
28 oz. canned tomatoes
2 tablespoons tomato paste
1/2 cup dry white wine
1/4 teaspoon dried tarragon
Salt and freshly ground black pepper
2 tablespoons olive oil
24 oz. boneless chicken breasts, skinned
1 pound raw jumbo shrimp, peeled and deveined
2 teaspoons minced shallots
1/2 teaspoon dried tarragon
1 teaspoon chopped fresh parsley leaves
2 tablespoons cognac

Heat oil in saucepan; sauté chopped onions, celery, carrots, shallots, and garlic until onion is tender. Add tomatoes with their juice, tomato paste, wine, and 1/4 teaspoon tarragon. Season with salt and pepper to taste. Cover and simmer for 15 minutes. (Can be made ahead to this point several hours.)

Meanwhile, slice chicken breasts into 1/2-inch strips. Heat remaining oil in a skillet. Add chicken and season with salt and pepper to taste. Sauté for about 45 to 60 seconds. Add shrimp and sauté for 1 minute. Add shallots, tarragon and parsley. Sprinkle with cognac. Add this to tomato sauce and bring to a boil, stirring often. Serve over freshly cooked rice.

Serves 4 to 6.

June Dinner Menu

Tennis Elbow
"Appetizer Trio"
(Mushroom Tarts, Grape Surprises & Chicken Liver Diplomas)
Mixed Greens Salad
Summer Soup
Sorbet
Beef Tenderloin
Gratin Dauphinois
Chocolate Strawberry Shortcake

Tennis Elbow

4 cups chilled pineapple juice
3 cups chilled apricot nectar
2 cups chilled grapefruit juice
1 1/3 cups gin
1 cup chilled tonic water

Stir juices together in a large pitcher. Blend in gin and tonic water. Fill 8 tall glasses with ice and pour drink over.

Serves 8.

Midori Lime Mousse

1/4 cup fresh lime juice
1 tablespoon fresh lemon juice
1/2 cup Midori liqueur
1 stick butter, cut into pieces
1 cup sugar
2 large eggs
2 large egg yolks
1 tablespoon freshly grated lime zest
1 teaspoon plain gelatin
1 cup chilled heavy cream

In a small heavy saucepan, bring juices and Midori just to a boil and remove pan from heat. Whisk in butter until completely melted. Whisk in sugar, eggs, egg yolks, zest, and gelatin until well combined. Cook over moderate heat, whisking constantly, until thickened and candy thermometer registers 170 degrees F. Pour custard through a fine sieve into a heatproof bowl set over another bowl filled with ice water. Stir custard until cooled.

With an electric mixer, beat cream just until it holds stiff peaks. Fold cream into custard until just combined. Spoon mousse into six dessert glasses. Chill, loosely covered with plastic wrap, at least 2 hours and up to 24 hours.

Serves 6.

Mushroom Tarts

24 slices sandwich bread
Melted butter

1/2 pound fresh mushrooms, finely chopped
2 tablespoons minced green onions
4 tablespoons butter
4 tablespoons flour
1/2 teaspoon salt
1 cup whipping cream
4 tablespoons dry sherry
1 teaspoon Worcestershire sauce
Juice of 1/2 lemon
Freshly ground white pepper

Preheat oven to 400 degrees F. Remove crusts from bread and discard. Roll bread flat, then brush with melted butter. Press bread into muffin tins and place in oven for 10 to 12 minutes or until lightly golden. Set aside and prepare mushroom filling.

Sauté mushrooms and onions in butter. Stir in flour and salt. Stir in cream, sherry, Worcestershire, lemon juice, and white pepper. Cook, stirring constantly, until thick and smooth. Taste and adjust seasonings if desired.

Fill bread cups with mushroom filling, leaving the cups in the muffin tins. Return to oven for 5 to 10 minutes, until hot and heated through. Serve immediately.

Makes 24 tarts.

Grape Surprises

4 ounces cream cheese, softened
4 ounces sharp cheddar cheese, shredded
1/2 stick butter, softened
1/2 tablespoon Dijon mustard
1/4 teaspoon Worcestershire sauce
1/2 teaspoon paprika
Fresh seedless grapes, about 25
Pecans or walnuts, chopped and lightly toasted

Beat together the cheeses, butter, mustard, Worcestershire sauce, and paprika. With dampened hands, form mixture around individual grapes. Roll each in the chopped nuts and chill.

Makes about 25.

Chicken Liver Diplomas

1 pound chicken livers
2 tablespoons minced shallots
2 tablespoons butter
1/3 cup Madeira
1/4 cup whipping cream
1/2 teaspoon salt
1/8 teaspoon allspice
1/8 teaspoon black pepper
Pinch of dried thyme
1/2 cup melted butter

(continued)

Summer Soup

1 tablespoon olive oil
2 garlic cloves, minced
1 large onion, chopped
5 cups chicken broth
4 medium tomatoes, chopped
2 cups fresh corn kernels
1 Anaheim chile, roasted, peeled, seeded & minced
4 medium zucchini, thinly sliced
1/2 cup chopped fresh basil
Salt and freshly ground pepper to taste

In large stockpot, heat oil. Add garlic and onion; sauté until softened. Add broth, tomatoes, corn, and chile, and simmer for 15 minutes. Add zucchini and basil. Simmer another 5 minutes. Serve hot.

Serves 8.

(NOTE: You can also puree this soup.)

Mixed Greens Salad

1 cup walnuts
1/2 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon cumin
1/4 teaspoon coriander
1 1/2 teaspoons butter, melted
1/8 cup red grape juice
1 tablespoon red wine vinegar
1/8 cup olive oil
1 tart green apple, peeled and diced
8 cups torn lettuce greens

(continued)

Chicken Liver Diplomas continued:

25 slices white bread
Melted butter
Blanched fresh chives

Cut livers into 1/2-inch pieces. Sauté with the shallots in butter for 3 minutes, or until livers are just stiffened but still pink inside. Place in bowl of food processor. Pour the Madeira into the pan and boil rapidly until reduced to 3 tablespoons. Scrape this into the processor bowl. Add cream and seasonings, and process until smooth. Add the 1/2 cup melted butter and pulse until combined. Add salt and pepper and place in covered bowl in refrigerator for at least 3 hours.

Preheat oven to 425 degrees F. Remove the crusts from the bread slices and roll flat. Spread each slice with a thin layer of chicken liver mixture. Brush rolls generously with melted butter and place seam side down on a rack set over a baking pan. Skewer each roll with a toothpick to keep them from unraveling. Bake for 15 to 20 minutes or until golden. Remove the toothpicks and discard. Tie a chive around each roll to resemble a diploma and serve.

Makes 25 rolls.

Mixed Greens Salad continued:

Preheat oven to 350 degrees F. Spread walnuts on a baking sheet and toast in middle of oven until golden, about 8 minutes. While nuts are toasting, in a bowl toss together the sugar, salt, cumin, and coriander. Add the walnuts and melted butter. Toss to coat. (Nuts can be prepared one week in advance, chilled in an airtight container.)

In a food processor or blender, combine juice, vinegar, salt and pepper. Add oil in steady stream with machine running. Toss lettuce in large bowl with dressing and apples until lettuce is well coated. Serve sprinkled with the spiced nuts.

Serves 4.

Beef Tenderloin

1 3-pound beef tenderloin, trimmed
1 garlic clove
Salt and freshly ground pepper
1/2 stick butter, melted
1 teaspoon minced garlic

1 3-ounce package lemon gelatin
1 cup boiling water
1/4 teaspoon salt
2 tablespoons lemon juice
1 cup heavy cream
3/4 cup drained horseradish

(continued)

Beef Tenderloin continued:

Preheat oven to 425 degrees F. Rub tenderloin on all sides with the garlic clove. Sprinkle generously with salt and pepper. Place tenderloin on rack set over a baking sheet, and roast, turning tenderloin every 15 to 20 minutes. Combine the melted butter with the minced garlic and baste the tenderloin often. Roast meat until meat thermometer inserted into thickest part of roast registers 140 degrees F (for medium). Let rest before slicing.

Several hours before serving the beef, combine the lemon gelatin, boiling water, salt, and lemon juice. Chill until slightly jelled. Whip cream until stiff. Fold cream and horseradish into gelatin mixture. Pour into a mold and chill until firm. Can be made one day in advance.

Slice tenderloin into servings and serve with the horseradish mousse.

Serves 4 to 6.

Gratin Dauphinois

3 garlic cloves, minced
2 1/2 cups heavy cream
2 lbs. baking potatoes, peeled and thinly sliced
2 shallots, minced
Salt and freshly ground pepper
Freshly ground nutmeg to taste
2 teaspoons dried thyme
2 large eggs, beaten
1 cup grated Parmesan
1 cup grated Gruyere
1/2 stick butter

(continued)

Chocolate Strawberry Shortcake

For the sauce:

2/3 cup whipping cream
2 tablespoons packed brown sugar
6 oz. bittersweet or semisweet chocolate, chopped
1 tablespoon brandy
1 teaspoon vanilla extract

For the biscuit:

2 cups all purpose flour
5 tablespoons sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 stick chilled butter, cut into small pieces
3 ounces bittersweet or semisweet chocolate, chopped
2/3 cup plus 2 tablespoons buttermilk

For the filling:

2 pounds strawberries, hulled
5 tablespoons sugar
1 1/3 cups chiiled whipping cream
1/2 teaspoon vanilla extract

For the sauce, combine cream and sugar in heavy small saucepan over medium high heat; bring to boil. Remove from heat and add chocolate, stirring until melted and smooth. Mix in brandy and vanilla. (Can be prepared 2 days in advance; chilled and covered.)

(continued)

Gratin Dauphinois continued:

Preheat oven to 350 degrees. Generously butter a 12" X 7" X 2" baking dish. Sprinkle with the garlic to coat sides and bottom.

In a medium pan, bring the cream to a boil. Remove from heat and keep warm. Pat the potato slices dry on paper towels. Arrange half of the potatoes in an even layer in the dish. Sprinkle with the shallots, salt, pepper, nutmeg, and 1 teaspoon of thyme. Add 1/2 cup each of the cheeses. Arrange the remaining potato slices on top, and sprinkle with the remaining thyme. Slowly add the beaten eggs to the warm cream mixture, whisking until well blended. Pour over the potatoes and sprinkle with the remaining cheese. Dot with butter. Cover the dish with buttered foil and place on a baking sheet.

Bake for 45 minutes. Remove the foil and bake for an additional 30 to 45 minutes, until the potatoes are tender throughout. Let stand for 10 minutes before serving.

Serves 8.

Chocolate Strawberry Shortcake continued:

For the biscuit, preheat the oven to 375 degrees F. Butter a 9-inch diameter cake pan with 1 1/2-inch high sides. Dust with flour. Combine 2 cups flour, 3 tablespoons sugar, baking powder, baking soda, and salt in a large bowl; whisk to blend. Add butter and combine until mixture resembles coarse meal. Add chopped chocolate. Gradually add 2/3 cup of the buttermilk, stirring with fork until dough forms. Transfer dough to the cake pan; press gently to even top. Brush with remaining buttermilk, then sprinkle with 2 tablespoons sugar. Bake for 20 to 25 minutes, until baked through and golden on top. Cool in pan on rack. The biscuit will be 1 to 1 1/2 inches high.

For the filling, set aside 8 berries for a garnish. Slice remaining berries into large bowl. Add 4 tablespoons sugar and toss to coat; let stand until berries begin to release juices, about 30 minutes. Combine whipping cream, vanilla, and remaining tablespoon sugar and whip to soft peaks. Cover and chill.

Rewarm sauce over low heat, stirring often. Cut around pan sides to loosen biscuit. Turn out onto a work surface. Using long, serrated knife, carefully cut biscuit in half horizontally. Carefully place biscuit bottom on a platter. Spoon sliced strawberries with their juices over this. Drizzle with some of the chocolate sauce, and spoon all but 1/2 cup whipped cream over; cover with biscuit top. Drop reserved whipped cream in dollops onto biscuit. Garnish with reserved berries and drizzle with more of the chocolate sauce.

Serves 8.

July Dinner Menu

Orange Apricot Fizz
Scallops w/ Angel Hair Pasta
"Fire & Ice" Salad
Devon Cream Soup
Sorbet
Chicken Monterey
Vegetable Flans
Black Sin Gateau

Orange Apricot Fizz

1 1/2 cups chilled orange juice
1/3 cup light rum
1/4 cup apricot brandy
2 tablespoons lime juice
Fresh club soda or seltzer, chilled
Lime slices for garnish

In a pitcher, stir together the orange juice, rum, brandy, and lime juice. Fill tall glasses with ice, then pour glasses 3/4 full with the orange mixture. Top off each glass with club soda. Stir and serve with a lime slice.

Makes 4 drinks.

Devon Cream Soup continued:

In large heavy saucepan, melt 3 tablespoons of the butter over medium heat. Add celery and onion, and season with salt and pepper. Cover pan partially and cook until onion is just soft. Add the stock. Bring to a boil, cover and reduce heat. Simmer until vegetables are very tender, 20 to 30 minutes.

Using slotted spoon, transfer vegetables to blender or food processor with about 1/2 cup of the soup stock. Process until smooth. Blend the pureed vegetables back into the stock and set aside. In a small saucepan, melt remaining butter and whisk in flour to make a roux. Cook for 2 minutes, then whisk into the soup. Place soup back on heat and simmer for about 15 minutes, stirring often.

Crumble the bleu cheese into the blender or food processor bowl. Add heavy cream and blend until smooth. Whisk into the soup and just heat through - do not boil. Serve immediately.

Serves 6 to 8.

"Fire & Ice" Salad

6 large ripe tomatoes
1 large green pepper
1 red onion
3/4 cup vinegar
1/4 cup cold water
1 1/2 teaspoons mustard seed
4 teaspoons sugar
1/8 teaspoon freshly ground pepper
8 lettuce leaves, washed

(continued)

Scallops w/ Angel Hair Pasta

1 1/2 cups dry white wine
1 teaspoon grated lemon peel
1 pound scallops
1 tablespoon Dijon mustard
1 stick butter, cut into pieces
Salt and freshly ground pepper
8 ounces angel hair pasta, uncooked
2 tablespoons fresh snipped chives

Bring wine and lemon peel to simmer in a heavy skillet. Add scallops and cook 1 minute or until almost opaque. Transfer scallops to bowl with a slotted spoon. Increase heat and boil until wine is reduced to 1/2 cup, about 10 minutes. Reduce heat to low, whisk in mustard; add butter one piece at a time.

Meanwhile, cook pasta until al dente. Drain well and divide between plates. Add scallops to wine mixture and heat through. Season with salt and pepper. Spoon scallops over pasta and sprinkle each with chives.

Serves 4.

Devon Cream Soup

8 ounces bleu cheese
6 tablespoons butter
3 cups diced celery
1 large onion, minced
Salt and freshly ground black pepper
8 cups chicken stock
2 tablespoons flour
1 1/2 cups heavy cream

(continued)

"Fire & Ice" Salad continued:

Peel tomatoes and cut into quarters. Slice pepper into strips. Slice onion into thin rings. Place vegetables into a large bowl and set aside.

Combine remaining ingredients in a small saucepan set over high heat. Bring to a boil and cook for 1 minute. Pour over the vegetables and carefully toss to coat. Cool; refrigerate for 24 hours before serving.

Place lettuce leaves on 8 individual salad plates. Divide salad among plates and serve.

Serves 8.

Chicken Monterey

4 large chicken breasts, skinned, boned, and halved
Salt and freshly ground black pepper
All purpose flour
1 stick butter, halved
1/2 cup chopped onion
1 garlic clove, minced
1/2 pound mushrooms, chopped
2 tablespoons all purpose flour
1 teaspoon celery salt
1/2 teaspoon white pepper
1/2 cup chicken broth
1/2 cup dry white wine
1 avocado, mashed
1 1/2 cups shredded Monterey Jack cheese

(continued)

Chicken Monterey continued:

Preheat oven to 350 degrees F. Place chicken breasts between sheets of waxed paper and flatten to 1/4-inch thickness. Lightly sprinkle with salt and pepper; dust with flour. Melt 1/2 stick butter in a skillet and quickly sauté a few chicken breasts at a time until golden. Remove; place in a 4-quart baking dish. Melt remaining 1/2 stick butter in the same skillet and sauté onion, garlic, and mushrooms slowly until tender but not browned. Stir in flour, celery salt, white pepper, broth, and wine. Cook over low heat until thickened. Stir in mashed avocado and 1/2 cup of the cheese, blending well. Spoon avocado mixture onto each chicken breasts and top with remaining cheese. Bake for 25 minutes, or until chicken is cooked through and cheese is melted.

Serves 4 to 6.

Vegetable Flans

1 lb. broccoli or carrots, cooked and drained
1/2 stick butter
3 large eggs
1/2 cup milk
1/2 cup heavy cream
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/8 teaspoon pepper

Preheat oven to 375 degrees F. Butter six individual custard cups generously. In bowl of food processor, blend vegetable with butter. Add eggs, milk, cream, salt, nutmeg, and pepper. Process until smooth.

(continued)

Black Sin Gateau continued:

Very slowly add the syrup mixture in a slow, steady stream. On a lower speed, blend in the chocolate mixture.

Preheat oven to 350 degrees F. Lightly butter the bottom and sides of a 9-inch springform pan. Line the bottom with waxed paper. Securely wrap the outside with heavy duty aluminum foil. Pour batter into pan and smooth top. Place pan in shallow roasting pan and fill with hot water to 1 inch depth. Bake for 40 to 45 minutes ; do not overbake. Remove springform from waterbath and cool for at least 30 minutes. Invert cake onto a serving platter, remove waxed paper and chill.

Makes up to 20 servings.

Vegetable Flans continued:

Set custard cups in a baking pan. Pour hot water to a depth of 1 inch around the cups. Spoon about 2/3 cup of the vegetable mixture into each cup. Bake for 40 to 45 minutes, until flans are firm and a knife inserted comes out clean. Let stand for 10 minutes on a wire rack.

Loosen the edges with a knife and invert flans onto serving plates.

Serves 6.

Black Sin Gateau

2 sticks butter, cut into 1/2-inch cubes
8 ounces bittersweet chocolate, chopped
4 ounces semisweet chocolate, chopped
5 large eggs, room temperature
1 cup sugar, divided in half
2 teaspoons vanilla extract
Pinch of salt
1/2 cup light corn syrup

In a double boiler over warm water, melt the chocolates with the butter cubes, stirring constantly. Remove from heat when completely melted. Cool for 5 to 10 minutes. In a large bowl, beat eggs, 1/2 cup sugar, vanilla, and salt on medium high for 8 minutes, until volume has tripled. In a saucepan, combine remaining sugar and corn syrup. Stir constantly over medium heat, bringing mixture to a full boil. Resume beating the egg mixture on medium high.

(continued)

August Dinner Menu

Strawberry Breeze
Beef Tenderloin & Artichoke Puree
Swiss Mixed Salad
Cream of Garlic Soup
Sorbet
Lemon Ginger Cornish Hens
Vegetable Couscous
Individual Plum Cobblers w/ Hazelnut Topping

Strawberry Breeze

1 1/4 cups tropical fruit punch
1 cup thinly sliced hulled strawberries
1/2 cup gold rum
1/2 cup cream of coconut
1/2 cup half and half
Ice cubes
Strawberries for garnish

Puree all ingredients except garnish in blender. Pour into tall glasses and garnish with a whole strawberry. Serve immediately.

Serves 4.

Beef Tenderloin & Artichoke Puree on Rye Toasts continued:

Spread the artichoke puree on each rye toast. Top with an arugula leaf. Cut each steak across the grain into 24 thin strips. Arrange even amounts of beef on each toast atop the arugula, then top each with a shaving of fresh parmesan.

Makes 48 toasts.

Swiss Mixed Salad

1 teaspoon Dijon mustard
2 tablespoons red wine vinegar
6 tablespoons olive oil
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
6 cups torn romaine lettuce
1 large red apple, cored and diced
1 cup grated Swiss cheese
1/2 cup walnut pieces

In the bottom of a large salad bowl, mix the mustard, vinegar, oil, salt and pepper. Add remaining ingredients and toss well. Serve immediately.

Serves 4.

Beef Tenderloin & Artichoke Puree on Rye Toasts

1 14-ounce can artichoke hearts, well drained
3 tablespoons mayonnaise
3 tablespoons freshly grated parmesan cheese
1 tablespoon fresh lemon juice
2 teaspoons chopped fresh (or 3/4 teaspoon dried)
1 teaspoon grated lemon peel
1 garlic clove, minced
1/4 teaspoon nutmeg
Generous pinch of cayenne pepper

2 teaspoons vegetable oil
2 beef tenderloin steaks, 8 oz. each, about 1-inch thick
48 slices cocktail rye bread
48 small arugula leaves
Thinly shaved fresh parmesan cheese

Puree artichokes in food processor until almost smooth. Add mayonnaise, grated parmesan, lemon juice, tarragon, lemon peel, garlic, nutmeg, and cayenne. Process until well blended. Transfer to small bowl and season with salt and freshly ground pepper.

Heat oil in large skillet over medium high heat. Season steaks with salt and pepper. Cook to desired doneness, 5 minutes per side for medium rare. Transfer to plate and cool.

Preheat oven to 350 degrees F. Arrange rye bread slices on baking sheet and bake until golden brown, about 8 minutes. Cool. *(continued)*

Cream of Garlic Soup

3 ounces garlic cloves, peeled
3 tablespoons olive oil
2 1/2 cups chicken stock
1 cup dry white wine
2 1/2 cups milk
1 cup whipping cream
1 large russet potato, peeled and chopped

Blend garlic in processor to coarse paste, stopping occasionally to scrape down bowl. Heat oil in heavy pan over low heat. Add the garlic paste and cook until just beginning to turn golden, stirring frequently, about 10 minutes. Add stock and wine and bring to a boil. Reduce heat and simmer for 30 minutes. Add milk, cream, and potato, and simmer for another 30 minutes. Puree soup in batches; return to saucepan and bring to a simmer. Season to taste with salt and pepper. *(The longer the soup simmers, the thicker it gets.)*

Serves 6.

Lemon Ginger Cornish Hens

6 Cornish hens, 18 to 20 ounces each
1 cup table salt
4 quarts cold water

6 tablespoons lemon zest
1 1/2 cups lemon juice
1 tablespoon minced fresh ginger
1 cup honey
2/3 cup olive oil
Salt and freshly ground black pepper
2 pounds onions, sliced

Unwrap hens and rinse well, removing giblets if any. Combine 4 quarts cold water and salt, stirring until salt has dissolved. Place hens breast down in large pan, pouring salt water over and around breasts. Cover and refrigerate for at least 2 to 3 hours, preferably longer.

When hens have marinated long enough, remove from brine water and discard water. Rinse hens and pat dry. Split the hens in half lengthwise and place cut side down on baking sheets. Preheat oven to 375 degrees F.

Combine lemon zest, lemon juice, ginger, honey, oil, salt and pepper until well blended. Divide in half and set one half aside. Brush generous amount over hens, then place hens in oven for 25 to 30 minutes. Baste the hens again, then continue baking for another 25 to 30 minutes, or until juices run clear.

(continued)

Vegetable Couscous continued:

Meanwhile, prepare couscous according to package directions. Mound couscous on platter or individual plates. Spoon vegetable topping and juices over. Serve immediately.

Serves 6.

Individual Plum Cobblers w/ Hazelnut Topping

2 pounds red-skinned plums, pitted
2/3 cup sugar
2 tablespoons quick tapioca pudding
1/2 teaspoon ground cinnamon
2 tablespoons chilled butter, diced

3/4 cup all purpose flour
2 tablespoons packed brown sugar
1 teaspoon baking powder
1/4 teaspoon salt
3 tablespoons chilled butter, diced
1/2 cup hazelnuts, toasted, chopped
1/2 cup chilled whipping cream
1 tablespoon sugar

Preheat oven to 375 degrees F. Butter 8 soufflé dishes or custard cups. Combine plums, sugar, tapioca, and cinnamon in large bowl; toss to blend. Let stand for 15 minutes, tossing occasionally. Divided among prepared cups; cups will be full. Place on baking sheet and dot with butter.

(continued)

Lemon Ginger Cornish Hens continued:

While the hens are roasting, make the glazed onions: heat the remaining half of marinade in a heavy large skillet. Add the brown sugar and sliced onions. Bring to a boil, then reduce heat to medium. Cook, stirring occasionally, for 30 to 35 minutes, until the onions are soft and caramelized.

To serve, arrange the hens on a bed of onions on individual serving plates. Spoon hot pan juices over hens just before serving.

Serves 6.

Vegetable Couscous

1 tablespoon olive oil
1 cup diced carrots
1 cup diced zucchini
1 cup diced red onion
1 1/2 teaspoons ground cumin
1 1/2 teaspoons ground coriander
1 cup dry white wine
3/4 cup chicken broth
1 box couscous (7 ounces)

Heat oil in heavy skillet over medium high heat. Add diced vegetables, cumin, and coriander; sauté until vegetables just begin to soften, 3 to 5 minutes. Add wine and boil until wine is reduced by half. Add broth. Partially cover skillet and simmer until vegetables are tender, 5 to 7 minutes. Season with salt and pepper.

(continued)

Individual Plum Cobblers w/ Hazelnut Topping continued:

Bake until plums are tender and fruit bubbles thickly, about 45 minutes. Cool in dishes.

Whisk flour, brown sugar, baking powder, and salt in medium bowl. add butter; blend until mixture resembles coarse meal. Mix in nuts. Gradually add cream, stirring until batter holds together. Drop large spoonful of batter atop fruit in each dish, dividing equally. Sprinkle with 1 tablespoon sugar. Bake until topping is golden, about 25 minutes. Cool at least 15 minutes. Serve warm.

Serves 8.

September Dinner Menu

Mango Banana Daiquiri
Twice Baked Soufflés
Tomatoes w/ Herbed Cream Cheese
Seafood Bisque
Sorbet
Beef Tenderloin w/
Vegetables and "Champ"
Tri-Chocolate Terrine w/ Mint Sauce

Mango Banana Daiquiri

1 small banana, peeled
1 10-ounce mango, peeled, pitted and sliced
1/2 cup light rum
1/4 cup sugar
2 tablespoons lime juice
Ice

Combine ingredients in blender and blend until thick and smooth. Pour into stemmed glasses and serve immediately.

Serves 4.

Twice Baked Soufflés continued:

Beat egg whites and remaining 1/4 teaspoon salt until stiff but not dry. Gently fold beaten egg whites into cheese mixture in 3 separate additions. Divide batter equally among prepared dishes. Arrange dishes in a large roasting pan. Pour enough hot water into pan to come halfway up sides of soufflé dishes. Bake until soufflés are puffed and just firm to touch on top, about 20 minutes. Transfer pan to rack and completely cool soufflés in water bath.

Preheat oven to 425 degrees F. Butter heavy large baking sheet. Using small knife, cut around sides of soufflés to loosen. Invert each soufflé onto prepared sheet, spacing evenly. Sprinkle with remaining 1/2 cup goat cheese. Bake until soufflés are puffed and cheese is melted, about 10 minutes.

Meanwhile, bring cream to a boil in heavy, small saucepan. Remove from heat and season with salt and black pepper. Transfer soufflés to individual plates and spoon seasoned cream around soufflés. Serve immediately.

Serves 8.

Twice Baked Soufflés

1 3/4 cups whole milk
3/4 cup coarsely chopped onion
2 whole cloves
1/8 teaspoon ground nutmeg

6 tablespoons butter
9 tablespoons all purpose flour
1/4 teaspoon dry mustard
1 1/2 cups crumbled soft fresh goat cheese
6 large egg yolks
1 1/4 teaspoons salt
3/4 teaspoon black pepper
8 large egg whites
1 cup whipping cream
Additional crumbled goat cheese for garnish

Combine milk, onion, cloves, and nutmeg in heavy saucepan over medium heat; bring to a boil. Remove from heat and cover, letting stand for 30 minutes. Strain.

Preheat oven to 350 degrees F. Butter eight 1 1/4-cup soufflé dishes. Melt 6 tablespoons butter in heavy large saucepan over medium heat. Add flour and dry mustard and whisk for 2 minutes. Gradually whisk in the strained milk. Boil until mixture is very thick and smooth, whisking constantly. Transfer soufflé base to a large bowl. Gradually add 1 1/2 cups goat cheese, whisking until melted and smooth. Add yolks, 1 teaspoon salt, and pepper; whisk until smooth. Cool to lukewarm.

(continued)

Tomatoes w/ Herbed Cream Cheese

8 ounces cream cheese, softened
1/3 cup sour cream
1/2 stick butter, softened
1 large garlic clove, minced
1 tablespoon fresh snipped chives
1 tablespoon chopped fresh parsley
1/4 teaspoon dried thyme
1/8 teaspoon freshly ground black pepper
6 medium tomatoes

Combine all ingredients except tomatoes until well blended and smooth. Slice each tomato into 4 slices. Spread layer of cream cheese mixture onto 12 tomato slices. Top with another tomato slice. Wrap with plastic and refrigerate until ready to serve. Serve cold atop fresh lettuce leaves.

Serves 6 to 8.

Seafood Bisque

1/2 pound raw shrimp, shelled and deveined
1/2 pound raw scallops or crabmeat
2 tablespoons olive oil
1 medium onion, chopped
8 ounces artichoke hearts
2 cups chicken broth
1/2 cup white wine
1 cup heavy cream
2 tablespoons chopped fresh parsley
1 teaspoon salt
1/2 teaspoon nutmeg
1/4 teaspoon white pepper
Additional parsley for garnish

Heat oil in large skillet over medium high heat. Add onion; cook 5 minutes, stirring, until softened. Add artichokes, broth, and wine. Bring to a boil; reduce heat to low and simmer, covered, for 5 to 7 minutes.

Process in batches in food processor until smooth. Return soup to pan and stir in seafood, heavy cream, 2 tablespoons chopped parsley, salt, nutmeg, and pepper. Bring soup just to a simmer over medium heat. Reduce heat to low and simmer gently, 5 to 8 minutes. Do not boil. Garnish with parsley.

Serves 6.

Beef Tenderloin w/ Vegetables and "Champ" continued:

Preheat broiler. Sprinkle steaks with salt and pepper. Heat 2 tablespoons olive oil in heavy skillet over medium high heat. Add steaks, cooking to desired doneness, about 4 minutes per side for medium rare. Transfer steaks to plate; tent with foil to keep warm. Add red wine to same skillet. Boil until reduced to 1 tablespoon, scraping up browned bits, about 3 minutes. Add reduced stock and bring to a boil. Remove from heat and whisk in chilled butter a few pieces at a time. Whisk just until melted. Season with salt and pepper.

Meanwhile, brush vegetables lightly with additional olive oil. Broil vegetables for about 3 to 4 minutes, until lightly browned.

Spoon "champ" onto 4 plates. Place steaks atop "champ" and arrange vegetables decoratively around it. Spoon sauce over vegetables and serve immediately.

"Champ"

2 pounds russet potatoes, peeled and diced
1/2 cup whipping cream
1/2 stick butter
1 1/2 cups green onions, sliced thin

(continued)

Beef Tenderloin w/ Vegetables and "Champ"

2 cups beef stock
1 cup chicken stock

16 baby carrots
16 fresh green beans, trimmed
1 red bell pepper, cut into 8 strips
8 large mushrooms, stemmed
8 asparagus spears, trimmed
1 large zucchini, trimmed, cut into 1/2-inch slices

4 (8-ounce) filets, each about 1 1/4 inches thick
2 tablespoons olive oil
1/2 cup dry red wine
6 tablespoons butter, chilled
Additional olive oil

Combine stocks in medium saucepan and boil until reduced to 3/4 cup, about 20 minutes. Set aside.

Cook carrots in large pot of boiling, salted water for 5 to 7 minutes. Remove with slotted spoon and plunge carrots into ice water to stop cooking process. Cook green beans in the boiling water for approximately 5 minutes. Remove with slotted spoon and plunge into ice water. Repeat with the asparagus for 2 1/2 minutes, the mushrooms for 3 minutes, the zucchini for 4 minutes, and the red pepper for 3 minutes. Drain all vegetables well. Arrange vegetables on a baking sheet in single layer.

(continued)

Beef Tenderloin w/ Vegetables and "Champ" continued:

Cook potatoes in large pot of boiling salted water until very tender, 15 to 20 minutes. Meanwhile, bring butter and cream to simmer in heavy small saucepan over medium heat. Mix in green onions and remove from heat. Cover and let steep while potatoes cook.

Drain potatoes thoroughly and mash. Combine mashed potatoes with cream mixture and fold together. Season with salt and pepper.

Serves 4.

Tri-Chocolate Terrine w/ Mint Sauce

Dark Chocolate Layer:

4 ounces semisweet chocolate, chopped
2 large eggs
3 tablespoons heavy cream
3 tablespoons butter, cut into small pieces
1 tablespoon sugar

White Chocolate Layer:

4 ounces white chocolate, chopped
2 large eggs
3 tablespoons heavy cream
3 tablespoons butter, cut into small pieces
1 tablespoon sugar

(continued)

Tri-Chocolate Terrine w/ Mint Sauce continued:

Milk Chocolate Layer:

4 ounces milk chocolate, chopped
2 large eggs
3 tablespoons heavy cream
3 tablespoons butter, cut into small pieces
1 tablespoon sugar

Mint Custard Sauce:

2 cups milk
1 bunch of mint leaves
1/3 cup sugar
6 egg yolks

For the dark chocolate layer: Line a 12"X3"X3" terrine pan with a strip of parchment or waxed paper. Melt the chocolate; separate eggs. In a small saucepan, bring the cream to a boil. Whisk it into the melted chocolate. Whisk in the yolks one by one, stirring well after each addition. Whisk in butter a few pieces at a time. Whip the 2 egg whites until stiff. Sprinkle in the sugar and continue whipping until glossy, about 20 seconds. Fold into the chocolate mixture. Spread in the bottom of the terrine. Push the mixture into the corners, and smooth the top as evenly as possible. Freeze while preparing the next layer.

For the white chocolate layer: Follow the same directions for making the dark chocolate layer, using white instead of dark. Spread this mixture over the first layer and freeze again.
(continued)

October Dinner Menu

"In the Pink"
Herbed Gougeres
Mixed Greens w/ Raspberry Vinaigrette
Pumpkin Soup w/ Sage
Sorbet
Pork Loin w/ Orange-Rosemary Butter
Acorn Squash Puree in Mini Pumpkins
Sherried Pears in Creme Anglaise

"In the Pink"

1 1/2 cups cold water
8 ounces frozen pink lemonade concentrate, thawed
1/2 cup vodka

Combine ingredients in pitcher until well blended. Pour into 4 tall, ice-filled glasses and garnish with lemon wedges.

Serves 4.

Tri-Chocolate Terrine w/ Mint Sauce continued:

Repeat the process, using the milk chocolate. Cover the terrine with parchment paper and freeze until firm, overnight or longer.

For the custard: In a heavy saucepan, bring milk just to a boil. Reserve a few mint leaves for garnish. Bruise the remaining mint with a rolling pin to develop flavor. Add the mint to the milk and cover, steeping in a warm place for 15 minutes.

Discard mint and stir sugar into milk until dissolved. Add egg yolks slowly, whisking until just smooth. Do not overwhisk or the custard will be frothy instead of smooth. Return custard to pan and cook over medium heat, stirring constantly with a spoon until it thickens enough to coat the back of the spoon. Do not boil! Strain into a cold bowl and leave it to cool.

Unmold the terrine onto a tray. Cut into slices and place on a pool of mint sauce to serve.

Serves 10 to 12.

Herbed Gougeres

1 stick butter, cut into pieces
1/4 teaspoon salt
1 cup water
1 cup all purpose flour
4 large eggs
1 cup grated Gruyere cheese
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh dill
1 tablespoon chopped fresh chives

Line 3 baking sheets with foil. Butter the foil well and preheat oven to 425 degrees F.

In a medium saucepan, combine butter, salt, and 1 cup water. Bring to a boil, stirring to melt the butter. Remove from heat. Add the flour and beat vigorously with a spoon until mixture is well blended. Cook the dough over medium heat, stirring constantly, until dough becomes stiff and pulls away from sides of pan. Remove from heat and place in bowl of food processor. Beat in the eggs one at a time, beating well after each addition. Stir in the Gruyere and fresh herbs. Using small ice cream scoop or two spoons, drop small mounds of dough on prepared sheet at least one inch apart. Bake in preheated oven for 20 to 25 minutes, until pastry is puffed and golden. Can be served immediately or at room temperature.

Yields approximately 32 puffs.

Mixed Greens w/ Raspberry Vinaigrette

1/3 cup seedless raspberry jam
1/3 cup raspberry vinegar
1 cup vegetable oil
1 tablespoon poppy seeds
10 cups torn salad greens (Romaine, bibb, etc)
1/2 cup pecan pieces, toasted
1 cup fresh raspberries
1 avocado, peeled and sliced

Combine jam and vinegar in blender or food processor. Slowly add oil in steady stream and blend until mixed. Stir in poppy seeds. Refrigerate until well chilled before serving.

Place salad greens in bowl and toss to combine. Pour in enough dressing to coat lettuce well. Divide salad between 6 plates. Top each with equal portions of toasted pecans, raspberries and sliced avocado.

Serves 6.

Pumpkin Soup w/ Sage

1/2 cup minced shallots
2 tablespoons butter
1/2 teaspoon turmeric
1/2 teaspoon dried sage
1 bay leaf
1 tablespoon cider vinegar
1 15-ounce can solid pack pumpkin puree*
5 cups chicken broth
1/2 cup heavy cream
1/4 cup chopped fresh chives

(continued)

Pork Loin w/ Orange-Rosemary Butter continued:

Zest the orange, reserving peel. Slice orange and set aside. Cut garlic cloves into slivers. Using a sharp knife, make several slits in the loin, about 3/4-inch deep. Press the zest and garlic into the slits. Place loin on plastic wrap and arrange orange slices over meat. Wrap tightly and refrigerate overnight.

Combine the butter, orange juice concentrate, 1 tablespoon orange zest, and rosemary in a food processor and blend until smooth. Add salt and pepper to taste. Melt about 2 tablespoons of the orange butter in a heavy large skillet over medium high heat. Remove loin from plastic wrap and discard orange slices. When the butter is very hot, brown the loin evenly, about 5 minutes. Place the loin on a rack in a roasting pan. Pour the chicken broth into the hot skillet, scraping up any browned bits. Pour this mixture around the loin. Melt another tablespoon of the orange butter and drizzle this over the loin.

Preheat oven to 350 degrees F. Roast the loin, uncovered, for about 20 minutes. Baste with the pan juices and a little more melted orange butter. Bake for an additional 20 minutes, or to 145 degrees F on meat thermometer. Do not overbake! Remove from oven and cover with foil. Let rest for at least 10 minutes. (The loin will continue to cook and juices will go back into loin.) Pour pan juices into saucepan and reduce to half. Add cold orange butter a few pieces at a time until thickened slightly. Slice pork and drizzle with the sauce.

Serves 6 to 8.

Pumpkin Soup w/ Sage continued:

In a stockpot or large saucepan, sauté shallots in butter over medium heat, stirring occasionally, until golden. Add turmeric, sage, bay leaf, and vinegar. Cook, stirring, for 1 minute. Add pumpkin and broth and simmer, stirring occasionally, about 15 minutes. Discard bay leaf and in puree soup in batches until very smooth. Return to saucepan and add cream. Season with salt and pepper to taste. Cook until heated through and add chives. Serve hot.

Serves 6.

** IMPORTANT NOTE: Do not use the pumpkin pie filling! It is not the same as the plain pumpkin puree and will not work in this recipe!*

Pork Loin w/ Orange-Rosemary Butter

1 large boneless pork loin
1 large orange
2 garlic cloves
Salt and freshly ground pepper
1 cup chicken broth

1 stick butter, softened
2 tablespoons frozen orange juice concentrate
1 tablespoon grated orange zest
1 1/2 tablespoon chopped fresh rosemary
Salt and freshly ground pepper

(continued)

Acorn Squash Puree in Mini Pumpkins

4 medium acorn squash
1 large egg
2 egg whites
1/4 teaspoon ground allspice
1/4 teaspoon ground cinnamon
2 tablespoons honey
Ground white pepper to taste
1 tablespoon melted butter
8 mini pumpkins, pulp and seeds removed, lids reserved

Preheat oven to 350 degrees F. Slice squash in half lengthwise and remove seeds. Place cut side down on baking sheet and bake for 1 hour or until soft. Scoop squash meat into a food processor and blend until smooth. In a small bowl, lightly beat together the egg and egg whites. Add to the squash, along with the spices, honey, pepper and butter. Blend until completely mixed. Pour into a 1 1/2 quart baking dish and bake for 30 minutes. Divide evenly among the 8 mini pumpkins, top with lids and serve immediately.

Serves 8.

Sherried Pears w/ Creme Anglaise

Creme Anglaise:	*Sherried Pears:*
2 cups whole milk	3 medium pears
5 egg yolks, lightly beaten	1/3 cup packed light brown sugar
2/3 cup sugar	1/4 cup cream sherry
Pinch of salt	1 tablespoon vanilla
1 teaspoon vanilla	1 tablespoon lemon juice

To make the Creme Anglaise, heat milk to scalding in top of a double boiler. Combine egg yolks, sugar, and salt. Slowly blend into hot milk, stirring constantly until mixture begins to thicken. Remove from heat and cool. Stir in vanilla, cover and chill thoroughly.

Preheat oven to 350 degrees F. Halve the pears lengthwise. Carefully core and peel. Place halves on cutting board, flat side down. Make lengthwise cuts in pears, from end to end, but do not cut all the way through. In a small saucepan, combine brown sugar, sherry, vanilla, and lemon juice. Stir over medium heat until sugar dissolves. Place pears flat side down in a baking dish. Pour sauce over pears. Bake, covered, for 30 to 40 minutes. Present warm pears atop a pool of Creme Anglaise with a grinding of fresh nutmeg.

Serves 6.

Holiday Menu 1998

"In the Pink"
Herbed Gougeres
Roman Salad
Pumpkin Soup
Sorbet
Pork Loin w/ Orange-Rosemary Butter
Crown Vegetables
Chocolate Cappuccino Mousse

Chocolate Cappuccino Mousse

3 cups heavy cream
4 ounces milk chocolate
4 ounces semisweet chocolate
1 tablespoon instant espresso powder
1/8 teaspoon ground cinnamon
2 teaspoons vanilla extract

Chill 2 cups of the heavy cream until very cold. Meanwhile, place the remaining 1 cup cream in a medium bowl with the chocolates and espresso powder. Place the bowl in a shallow pan of lukewarm water set over low heat. Stir until the chocolate is completely melted, about 4 minutes. Do not allow any of the water to get into the chocolate! Set chocolate aside to cool completely.

(continued)

Chocolate Cappuccino Mousse continued:

Beat the 2 cups chilled cream, cinnamon, and vanilla to soft peaks. Fold in the cooled chocolate and spoon into 8 individual 1-cup soufflé dishes. Refrigerate for at least 2 hours until mousse is set.

Make the ***Kahlua glaze:***

1 cup hot, strong coffee	1/4 cup sugar
1/4 cup Kahlua	1 teaspoon unflavored gelatin

In a small saucepan over low heat, stir all the ingredients until the gelatin is dissolved. Set over a bowl of ice and stir until cooled but not set. Spoon this glaze into the center of the mousse dishes. Return dishes to refrigerate to completely set up, at least 2 hours. Serve chilled.

Serves 8.

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Happy Holidays from everyone at the Westerfield House!

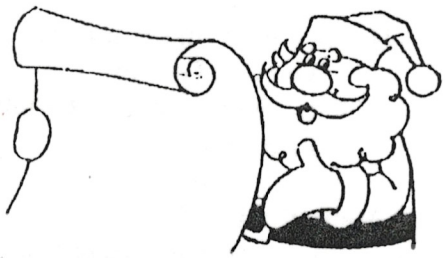
Be sure to visit us on the web!
http://members.aol.com/westrfield

WINE TASTING EVENT in '99

Since our wine tasting event was such a success in 1998, we plan on offering another for 1999.

The date has yet to be finalized, but we will have more information in the next newsletter, mailing out February '99.

ARE YOU ON THE MAILING LIST?



The next newsletter mailing will be in **February 1999**.
It will contain information on upcoming events for February through May '99.

GIFT CERTIFICATES AVAILABLE!

You might want to pick up a gift certificate for a loved one at the Westerfield House!

Dinner for Two, Bed & Breakfast for Two, Luncheons, Gift Shop or greenhouse purchases, or money off toward any type of purchase made at the Westerfield House.

Gift Certificates are good for one year!

Ask for more details!

WESTERFIELD HOUSE COOKBOOKS

Only a limited supply of cookbooks remain!

Menu Cookbooks	$ 12.00
Cocktails & Appetizers	$12.00
Soups & Salads	$12.00
Entrees	$12.00
Side Dishes	$12.00
Desserts	$12.00
Luncheons	$ 5.00
Herbal Luncheons	$ 5.00
Growing & Cooking w/ Herbs	$16.95

Additional charge for tax (and shipping if applicable).

THE GIFT SHOP

The Gift Shop will be stocked with unique items once again! Be sure to stop in while you're here!

Lots of miniatures, Boyds bears, gourmet food items, and much more!

The Westerfield House, Inc.
8059 Jefferson Road
Freeburg, IL 62243
618-539-5643
westrfield@aol.com

WESTERFIELD HOUSE

Holiday Newsletter 1998

JANUARY MENU 1999

Hot Spiced Rum Lemonade
Gruyere Gratins
Salad w/ Feta, Peppers & Pita Croutons
Two Onion Soup
Sorbet
Apple-Roasted Pork Chops
Roasted Carrots, Parsnips & Garlic
Hazelnut Chocolate Custard

FEBRUARY MENU 1999

Cosmopolitan Cocktail
Oysters w/ Sour Cream & Caviar
Lima Bean Soup w/ Tomato Cream
Green Salad w/ Pine Nuts
Sorbet
Spicy Chicken Breasts
Asparagus & Leeks
Sweetheart Tart w/ Chocolate

FIRESIDE LUNCHEON

Always a favorite at the Westerfield House!
Enjoy a hearty luncheon in front of the fire!

Sunday, February 28th
AND
Sunday, March 14th

By Reservation Only

$14 per person plus tax/gratuity

Lunch served at 1:00 p.m.
(Menu to be announced)

DEPOSIT REQUIRED

10-Course Menu VALENTINE'S DAY '99

Join us for 10 fantastic "aphrodisical" courses on Valentine's Day!

Sunday, February 14th, 1999

$48 per person plus tax/gratuity
Tour at 6:30 p.m. / Dinner at 7:00 p.m.

DEPOSIT REQUIRED

MOTHER'S DAY BRUNCH

Bring Mom to the Westerfield House for a memorable brunch!

Sunday, May 9th, 1999

Served at 1:00 p.m.

$17.50 per person plus tax/gratuity

By Reservation Only

DEPOSIT REQUIRED

HERBAL LUNCHEONS

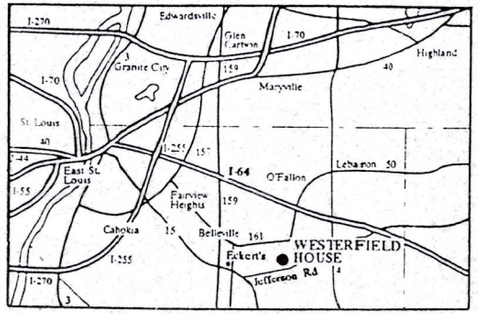
Herbal luncheons return in '99!

April through October

(Dates to be announced)

For Reservations: 618-539-5643

DIRECTIONS



FROM DOWNTOWN ST. LOUIS: Over Poplar Street Bridge or M.L. King Bridge to Interstate 64 East. Take I-64 to Interstate 255 South, to Route 15 East*.

FROM NORTH COUNTY, ST. LOUIS: Over the Chain of Rocks Bridge (I-270 East) to I-255 South, to Route 15 East*.

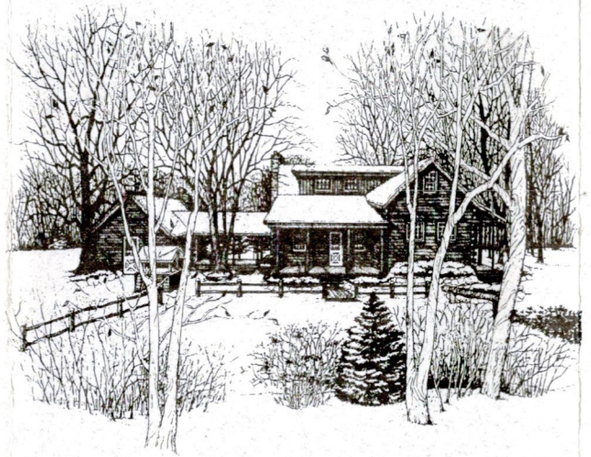
FROM SOUTH COUNTY, ST. LOUIS: Over Jefferson Barracks Bridge to I-255 North, to Route 15 East*.

FROM FAIRVIEW HEIGHTS: Old Collinsville Road to West Boulevard. Left on Route 161 to Greenmount Road at Belleville Area College. Right on Greenmount over to Route 15 East, turn left. OR, take Route 159 through Belleville to Route 15 East*.

FROM COLLINSVILLE/EDWARDSVILLE: I-70 to I-255 South, to Route 15 East*.

*FURTHER DIRECTIONS: You will come to an intersection on Route 15 with Eckert's Country Store on the corner. (Greenmount Road intersects here.) Go east on Route 15 for one mile to Jefferson Road. It is the only road with a left turn lane. There is an American Legion sign at the entrance of Jefferson Road. Go approximately 2 miles on Jefferson Road to the Westerfield House sign - the sign and the restaurant are on the left side of Jefferson Road. (Follow the arrows.)

THE WESTERFIELD HOUSE



Gourmet Restaurant and Bed & Breakfast Inn

Featured in Condé Nast Traveler, Country Magazine, Country Living's Country Cooking, Midwest Living, Woman's Day, Better Homes & Gardens, and Bon Appétit!

8059 Jefferson Road
Freeburg, IL 62243

618-539-5643

Ask about our Herbal Luncheons

westrfield@aol.com

RESERVATIONS REQUIRED

Seven Course Gourmet Dining

Friday and Saturday Evenings (additional nights during Holiday Season)

$43.00 per person
plus tax and gratuity

COST IS SLIGHTLY HIGHER DURING HOLIDAY SEASON.

Menu changes monthly, consisting of seven courses and wine included in cost.

DEPOSIT REQUIRED FOR HOLIDAY SEASON AND SPECIAL OCCASION MENUS. Please call for menus and to be put on our mailing list.

Menu consists of before dinner cocktail, an appetizer, soup, salad, sorbet, main course & dessert.

RATES

BED & BREAKFAST PACKAGES

Packages consist of seven course dining, overnight stay and breakfast

(COST PER COUPLE; $50 DEPOSIT REQUIRED)

UPPER LEVEL..... $201.00
Queen sized four poster bed, bath with hand-held shower, working fireplace in winter

LOWER LEVEL..... $201.00
Double bed, sitting room, bath with shower

SUMMER KITCHEN..... $201.00
Separate from main building, double bed, bath with shower, working fireplace in winter

Prices DO NOT include tax/gratuity; lodging available only with Bed & Breakfast Package.

ARRIVAL & DEPARTURE TIMES

CHECK IN TIME IS 6:30 P.M. - Tour goes through Bed & Breakfast areas. Couples should come dressed for dinner; rooms are not available for early check in.
CHECK OUT IS BY 11:00 A.M.

CANCELLATION POLICY (B&B)

Due to limited number of rooms, we have more requests for lodging than space available. Cancellations made up to 14 days prior to reserved date will be refunded (less $20 fee). Otherwise, deposit is forfeited unless we can rebook your room.

GIFT CERTIFICATES (DINNER or B&B)

Cancellations made less than 14 days in advance forfeits gift certificate. Two cancellations automatically forfeits gift certificate. Certificates good only for one year.

As you drive up the lane leading to the Westerfield House, your eyes are drawn to the line of long-needled evergreens standing to the left side. Jim Westerfield started those pines from seed right on his windowsill over 25 years ago. They now average 35 feet in height.

The grounds surrounding the building are handsomely laid out with several walkways through the herb garden which contains some 140 items, including 40 varieties of mint, including the newest "child of nature" (as Jim so eloquently puts it) called 'Mentha Dulcia Citreus', or in simpler terms, 'Hillary's Sweet Lemon Mint'.

After the trip through the herb garden, it is time to step into yesterday. The Westerfield House is a log cabin brimming with elegant country furnishings out of George Washington's time and place. The authenticity of the Colonial theme of the Westerfield House extends into Jim's period dress, right down to the buckles on his shoes. You are invited to join Jim in the Summer Kitchen where, during cooler months, you can relax in front of a roaring fire while sipping on your complimentary cup of a warm, cinnamon-flavored drink. Next, you are welcome to tour the three levels of the main cabin with a guide as they explain the origins of the beautiful antique furnishings.

Now you are seated for an evening of seven delicious courses of gourmet dining, personally prepared for you by Marilyn Westerfield and her staff, and all served by candlelight. By the time dessert is served, there are 106 candles burning in the dining room.

The menu changes monthly, carefully researched by Marilyn, always offering a before dinner cocktail, an appetizer, soup, salad, sorbet, main course, and dessert. All courses are made fresh in the Westerfields' kitchen. Each course is paced, resulting in a very relaxed evening of true gourmet dining. With the fast pace of today's society, it is a welcomed change.

As one customer stated: "Sitting dead center of an elegant log cabin, on a 200 year-old Windsor chair, surrounded by candlelight, and dining on delicious gourmet cuisine, is truly a unique way to spend an evening."

The Westerfield House was one of the original Bed & Breakfast accommodations in the Midwest. Jim and Marilyn have had guests from their own greater metropolitan area, as well as travelers from across the country, who have wined and dined in the best restaurants, and experienced Bed & Breakfasts from one end of Europe to the other.

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In 1988, the Westerfield House introduced an herbal program that has become almost as popular as their Christmas season. There is a tour of the herb garden followed by a luncheon in which everything is seasoned fresh out of the garden. Also, luncheons and craft classes have been paired together to make for an interesting and fun way to spend a day. These menus also change monthly.

On July 11th, 1995, Jim Westerfield became the proud owner of a patent on his now world-famous 'Hillary's Sweet Lemon Mint'. Jim introduced this new hybrid mint to the herbal world in April '94 after seven years of crossbreeding Apple Mint and Lime Mint. It was growing in many gardens by Autumn '94. And now, through Richters Herbs in Canada, HSLM is now available worldwide. In fact, shortly thereafter, HSLM garnered so much attention that several cable networks contacted Jim and interviewed him live on the air.

Also in '95, local NBC-TV in St. Louis featured the Westerfield House's herb program & holiday program. The holiday season is so popular that reservations are made years in advance!

Since 1983, the Westerfield House has received attention in both Midwest and national publications, including Country Living's Country Cooking magazine, Fall/Winter 1986. In May '87, the restaurant was listed in Harper & Row's prestigious *"The Best Places to Eat in America"*. In addition, one of Marilyn's recipes appeared in the December '87 issue of Bon Appétit magazine. Recipes appeared in the December '89 issue of Midwest Living magazine in an article featuring country inns. In August '91, recipes from the Westerfield House were included in a hardbound cookbook from Better Homes and Gardens entitled *"Favorite Recipes from Country Inns and Bed & Breakfasts"*. In February '92, recipes were featured in Woman's Day magazine, again featuring country inns. In the Dec '92/Jan '93 issue of Country magazine, the Westerfield House's food & hospitality were rated as excellent! In July '93, St. Louis Homes & Gardens magazine did an extensive article on the Westerfields' herb program. The *Zagat Survey 1993* rated the Westerfield House's food & service as *"excellent to perfection!"* In April '95, Condé Nast Traveler magazine listed the Westerfield House in their top 250 restaurants in America, ranking Westerfield House in the top ten for the St. Louis area. In the September '95 issue of Condé Nast, the Westerfields found their inn ranked in the "Top 50 Getaways in the U.S."!

In October 1996 & 1997, Gourmet magazine listed the Westerfield House as the 7th best restaurant in the entire St. Louis metropolitan area!